Manual / quick
reference guide

vacuvita®

www.vacuvita.com

Welcome to the Vacuvita easy access storage system!

Keep food fresh and healthy

Vacuvita is based on a simple fact - when you remove oxygen, food stays fresh up to five times longer. Vacuvita is a fully-automatic vacuum food storage system. By removing air and storing the food in an airtight environment you protect your food against humidity and other outside influences. Cookies and chips stay crispy, coffee beans keep their wonderful smell and fruits and vegetables retain their rich flavours. Placing food in a vacuum bag will prevent freezer burn that is caused by dehydration and oxidation that occur when storing food in the freezer.

The Vacuvita easy access vacuum storage system is one of a kind. Just one touch is enough to release the vacuum immediately. The Vacuvita Home Base' lid will open by itself so you can access your food within seconds. The springs and dampers are perfectly balanced for smooth opening and one-handed closing of the cover. Creating a vacuum is as easy as closing the lid. Your Vacuvita system can be

expanded to your fridge and freezer with our specially designed Vacuvita containers and vacuum bags.

Because Vacuvita is so versatile and easy to use, you will find yourself eating fresh foods more often.

Please carefully read this manual to ensure that you will use your Vacuvita products in the most effective and safe way and get the best results possible.

Important safety instructions

Please read this user manual carefully before using this product and keep it for future reference. When using your Vacuvita products, always take basic precautions, including the following:

1. Only use Vacuvita vacuum containers in combination with the Vacuvita Home Base. Using other vacuum sealers to create vacuum can damage the container.
2. Consult the manual included with your Home Base for instructions on safe use of our high-performance vacuum system.
3. Vacuvita container bases (but not the lids) are designed to be microwave-safe, however they are not intended for cooking. Do not use the containers in a conventional oven or under the grill.
4. Keep Vacuvita Home Base and other Vacuvita products and packaging away from animals and small children. There is a danger of suffocation.

Proper use

- Vacuvita containers and other Vacuvita products are not a substitute for refrigeration and freezing. Perishables still need to be kept in the refrigerator or freezer. Vacuum packaging is not a substitute for canning.
- While using the adapter, small amounts of liquids, crumbs or food particles may be sucked into the adapter. Clean the adapter after each use.
- Avoid overfilling: never fill Vacuvita containers beyond the “max fill” line.
- **Important:** do not store fresh onions, garlic, mushrooms or soft cheeses in Vacuvita containers or other Vacuvita products.
- Beef may appear darker after vacuum packaging due to the removal of oxygen. This is not an indication of spoilage.
- Some foods, such as tomatoes, saffron or pepper-based soups and sauces, may cause staining of plastic surfaces. This is not a malfunction and has no effect on the operation of the containers.
- Never use empty Vacuvita containers in the microwave. Always open the container prior to using them in the microwave to allow hot air to escape and prevent ruptures, damage to the packaging or injuries from exposure.

- Do not use any accessories other than Vacuvita accessories as they are specifically designed to be used with our high performance vacuum equipment.
- Do not change, adjust or mechanically alter the sealing or valves of the Home Base or containers. These products are manufactured with special care to guarantee best results and maximum safety. Tampering with these products may influence performance or result in injuries or damage.
- Do not place crisp, dry foods and humid products in the same container, Home Base or bag. Moisture will migrate from the moist products to the dry ones and may cause them to turn soft or soggy.
- Foods with strong flavour and/or smell should be kept separately from other products to avoid transferring of that taste or odor to other foods.

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Quick Reference Guide

This manual applies to all of the
Vacuvita vacuum containers and sets:

1. Container Package including:
- 2 x 1 quart | 1L containers
- 1 x 2 quarts | 2L container
- 1 x 1 gallon | 4L container

2. Containers bought separately:
- 2 x 1 quart | 1L containers, or
- 2 x 2 quarts | 2L containers, or
- 1 x 1 gallon | 4L container

For ease of communication, a 1 gallon | 4L container is shown in all the instructional illustrations. The information, instructions and part references also apply in the same manner to all other container sizes.

The Vacuvita Home Base

We designed the Vacuvita Home Base as a convenient and stylish stand-alone unit. It really is everything you need to get started.

70 °F

DO use with	DO NOT use with*
Bread	Soup
Rolls	Sauces / Marinades
Cookies	Processed fruits and vegetables
Cereal	Cooked meals
Fresh fruits and vegetables*	Raw meats, fish, poultry
Potato chips	Salads
Coffee beans	Onions, garlic

* Foods that need to be kept at low temperatures should be stored in a Vacuvita container or vacuum bag. Fresh fruits and vegetables that can be kept outside the refrigerator, such as apples and peppers, can be stored in the Vacuvita Home Base.
Do not put the Home Base in the refrigerator or freezer.
Always use proper food saving techniques to avoid food-borne illness.
The Home Base is not intended for outdoor use.
Do not place crisp, dry foods and humid products in the Home Base simultaneously. Moisture will migrate from the moist products to the dry ones and may cause them to turn soft or soggy.

Do not allow water or liquids inside the Vacuvita Home Base.
Do not submerge the Home Base in water.

For full instructions, see chapter ‘How to use your Vacuvita products’, page 12.

For a full list of products and preservation times, see chapter ‘Storage chart’, page 18 or www.vacuvita.com.

The vacuum adapter and tube

The vacuum adapter quickly and easily connects the additional storage units, such as the Vacuvita containers or vacuum bags to the Home Base. This vacuum adapter allows you to use our external vacuum solutions for long-term storage in the cupboard, fridge or freezer.

Simply connect the free end of the tube to the Home Base and place the adapter on the designated area of the Vacuvita container or vacuum bag. Just one touch to the capacitive touch button starts the vacuum process.

During the vacuum process small crumbs, food particles or drops of liquid may be pulled into the vacuum system. It is recommended that you regularly clean and thoroughly dry the adapter, especially after using it on bags containing liquids.

Do not attempt to detach the tube from the adapter.

For full instructions, see chapter ‘How to use your Vacuvita products’, page 12.

Vacuvita containers

Like the vacuum bags, the Vacuvita containers are free from BPA and BPS. The containers are safe to use in the microwave, fridge and freezer and come in three different, stackable sizes (1 gallon, 2 quarts and 1 quart).

The containers are perfect for marinating. Marinating usually takes around 24 hours, but in some cases the Vacuvita system brings this down to just 20 minutes! Vacuum helps to open up the pores of meat, fish and poultry, allowing the marinate to get absorbed more quickly.

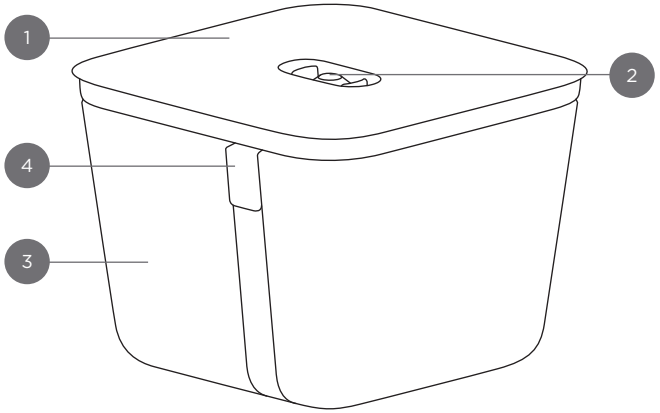
	DO use with	DO NOT use with
70˚F	Potato chips	Garlic
	Cookies	Mushrooms
40˚F	Nuts	Soft cheese
	Raw pasta	Onions
	Fresh meat, fish poultry	
0˚F	Soup	
	Sauces	

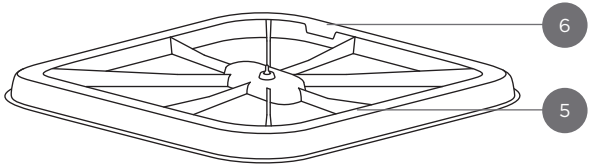
Always realease the vacuum and open the lid before placing the container inside the microwave. The containers are suitable for storage at room temperature and inside your freezer or refrigerator.

Some foods, such as tomatoes, saffron or pepper based soups and sauces may cause staining of the plastic surfaces. This is not a malfunction and has no effect on the operation of the containers.

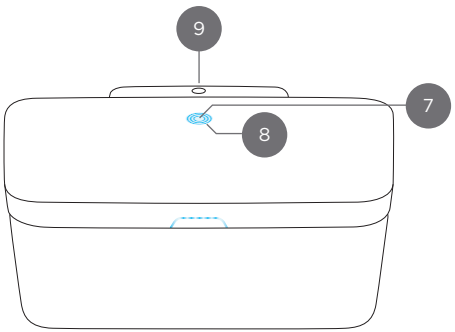
For a full list of products, visit www.vacuvita.com.

System overview





1. Container lid
2. Valve; socket for the vacuum adapter
3. Container base with window
4. QR tag
5. Seal inside the lid
6. Recess for peeling seal from the lid



Important controls on the Vacuvita Home Base

7. Capacitive touch control to enable the “external vacuum” function
8. Circular indicator LED light rings
9. Adapter socket (with removable cap)

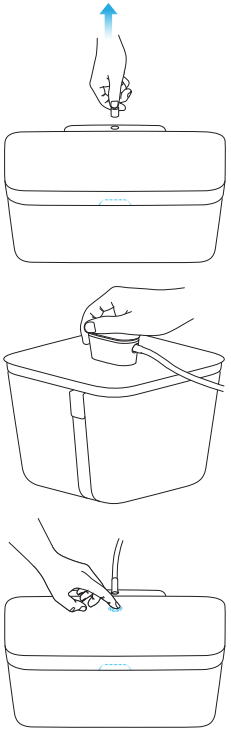
How to use your Vacuvita products:

Using the Vacuvita Home Base with vacuum containers

- Carefully follow the instructions provided with your Vacuvita Home Base to ensure safe use of the device.
- Place your food inside the container.

Always allow food to cool to room temperature before applying the vacuum.

- Do not fill the container beyond the max fill line, as food or liquids may be pulled into the vacuum adapter.
- Ensure that the seal in the lid and the rim of the container are clean and dry. Liquids and little pieces of food on the seal or the rim may prevent the container from reaching the appropriate vacuum level or cause leakage.
- Put the lid on the container and press firmly to close.
- Remove the cap from the adapter socket behind the Home Base lid. Insert the free side of the adapter hose into the vacuum socket.
- The LED light rings will switch on below the Home Base lid.
- Place the vacuum adapter on the valve and gently press it down.
- Press the capacitive touch control (the middle of the area lit up by the circular indicator light) to activate the vacuum process.
- Hold down the adaptor on the valve of the container. The system will automatically switch off when it reaches the right vacuum level.



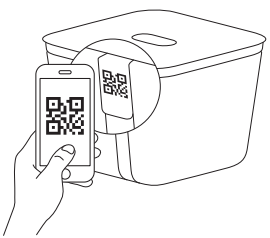
How to scan your containers: Using the QR code

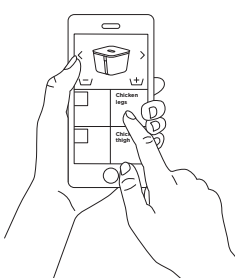
All Vacuvita containers are equipped with a tag bearing a QR code. This helps you to easily identify the container and its contents, even if you have several containers in use.

You need the Vacuvita app to use the QR code – see Vacuvita.com/mobile/app for more information.

With the Vacuvita app, you can create an overview of the food stored in your freezer, pantry or refrigerator. The app will notify you when food is close to expiry so that it can be consumed while it is still safe, helping you to reduce waste and save money.

- After packing your Vacuvita container and completing the vacuuming process, scan the QR code, following the instructions on your mobile phone screen.
- The Vacuvita app will instruct you to fill in information such as the type of food in the container and where it will be stored (pantry, freezer or refrigerator).
- Place the container in the appropriate storage location.
- The app has added the container and its contents to the list of different foods that you have stored.
- If you have stored multiple containers in the same location (e.g. freezer), you can easily scan the QR code on the tags with the app to see what is inside.

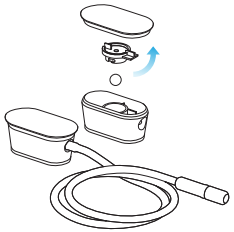




- Next to the QR code, each tag also bears an alphanumerical code. The app displays this code in the list of stored food so that you can also find the container you are looking for without using the scanning function.

Cleaning the vacuum adapter

- Disconnect the adapter hose from the Vacuvita Home Base.
- Remove the lid from the adapter.
- Turn the adapter channel counterclockwise and lift it from the inside of the housing.
- Remove the ball.
- The parts may be cleaned using water and mild soap.



Do not scrub the sealing surfaces using scouring materials as this may damage the sealing and cause malfunctions!
Make sure all the parts are dried properly before use, especially the inside cavities of the adapter housing.

Cleaning the container

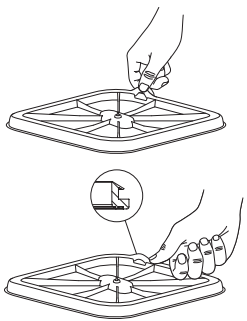
- Wash the container and the lid by using water and mild dishwasher soap.
- The base of the container is top-rack dishwasher safe. The lid should only be cleaned manually to avoid damage.

Do not scrub the seal or the valve using scouring materials as this may damage it and prevent the container from sealing

- Thoroughly dry the container and the lid before using it again.

Cleaning and re-installing the seal

- Flip the lid upside down. You will notice a small recess on the inner rim. Place your finger in the indent and gently pull out the seal.
- Clean the seal using water and a mild soap.

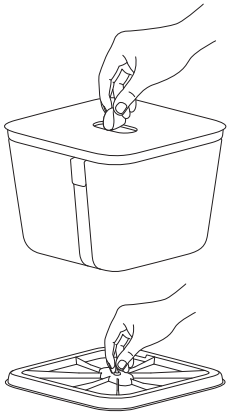


Do not put the seal in the dishwasher.
Do not use sharp objects to remove or reinstall the seal.

- Wipe the seal dry before re-installing it in the lid.
- To re-install the seal, locate the flat side of the seal. Keeping the seal flat side down, start by placing it one of the corners and pressing it down, working your way along the sides.

Cleaning the valve

- Grab the valve on top of the container by the flaps and pull it out of the lid.
- Clean the valve using water and mild soap.
- To re-install the valve, place it in the middle of the lid, aligning it to the indent. The nipple of the valve should go through the hole. Grab the nipple from the other side of the lid and pull it gently to secure it in place.



Troubleshooting

Lights are blinking		This means:	Possible solutions:
Blue indicator light + Inner LED light ring		The proper vacuum level in the Home Base cannot be reached. The system has automatically switched off.	• Check if there are any items sticking out of the dishwasher box that might prevent the lid from closing completely. • Check if there is anything crossing the seal. • If so, remove the items and try the process again.
Blue indicator light + Middle LED light ring		It takes too long for the proper vacuum level in the Home Base to be reached. The system has automatically switched off.	• Remove the lid seal and carefully clean it. • Closely inspect the seal for small damages, holes or ruptures. • If the seal is intact and clean, re-install it and try the system again.
Blue indicator light + Outer and inner LED light ring		The proper vacuum level in the container or bag cannot be reached. The system has automatically switched off.	• Check all connections between the Home Base and the container or bag. • Check if there are any items sticking out of the container that might prevent the lid from closing completely. • Check if there is anything crossing the seal. • Firmly press the lid back on the container and try again.
Blue indicator light + Outer and middle LED light ring		It takes too long for the proper vacuum level in the container or bag to be reached. The system has automatically switched off.	• Remove the container seal and carefully clean it. • Closely inspect the container seal for small damages, holes or ruptures. • If the seal is intact and clean, re-install it and try the system again. • Check the seal on the bag to see if it is properly closed. • Check if there are no holes or tears in the bag.
		This means:	Possible solutions:
Light does not switch on + Pump does not switch on		There is no electrical connection between the lid magnet and steel plate on the Home Base. The system did not switch on.	• Make sure the Home Base is properly connected to a power outlet. • Remove any items that might prevent the lid to close completely. • Clean the magnet on the lid and the steel plate on the Home Base. • Make sure the Home Base is not in standby mode. See page 15 of the Home Base manual for instructions regarding starting and stopping the standby mode.

In case the suggested tips do not help or the problem persists, please visit www.vacuvita.com or email us at service@vacuvita.com.

Storage chart

70˚F	Room temperature	No vacuum	Vacuum	Store in
	Baked goods	2-3 days	7-10 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Bread, rolls	2-3 days	7-8 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Coffee, tea	30-60 days	365 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Cookies	120 days	300 days	Vacuvita Home Base Vacuum bags Vacuvita container

70˚F	Room temperature	No vacuum	Vacuum	Store in
	Dry foods	10-30 days	30-90 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Nuts	30-60 days	120-180 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Pasta (uncooked)	180 days	365 days	Vacuvita Home Base Vacuum bags Vacuvita container
	Potato chips	5-10 days	20-30 days	Vacuvita Home Base Vacuvita container
	Rice (uncooked)	180 days	365 days	Vacuvita Home Base Vacuum bags Vacuvita container

40˚F	Fridge	No vacuum	Vacuum	Store in
	Cheese, hard	12-15 days	50-55 days	Vacuum bags Vacuvita container
	Cooked meals*	2 days	10 days	Vacuum bags Vacuvita container
	Desserts	5 days	10-15 days	Vacuum bags Vacuvita container
	Deli meats	3 days	6-8 days	Vacuum bags Vacuvita container
	Fish, fresh	2 days	4-5 days	Vacuum bags Vacuvita container
	Fruits, fresh	3-7 days	8-20 days	Vacuum bags Vacuvita container
	Lettuce	3 days	6-8 days	Vacuum bags Vacuvita container

40˚F	Fridge	No vacuum	Vacuum	Store in
	Meat, cooked	4-5 days	8-10 days	Vacuum bags Vacuvita container
	Meat, fresh	2 days	6 days	Vacuum bags Vacuvita container
	Meat, sausages, smoked	90 days	365 days	Vacuum bags Vacuvita container
	Poultry, fresh	2 days	6 days	Vacuum bags Vacuvita container
	Spices, fresh	2-3 days	7-14 days	Vacuum bags Vacuvita container
	Vegetables, fresh	5 days	18-20 days	Vacuum bags Vacuvita container

Storage chart

0°F	Freezer	No vacuum	Vacuum	Store in
	Baked goods	6-12 months	18 months	Vacuum bags Vacuvita container
	Bread, rolls	6-12 months	18-36 months	Vacuum bags Vacuvita container
	Coffee, beans	6-9 months	18-27 months	Vacuum bags Vacuvita container
	Coffee, ground	6 months	12-34 months	Vacuum bags Vacuvita container
	Deli meats	2 months	4-6 months	Vacuum bags Vacuvita container
	Fish, fresh	6 months	18 months	Vacuum bags Vacuvita container

0°F	Freezer	No vacuum	Vacuum	Store in
	Fruit	6-10 months	18-30 months	Vacuum bags Vacuvita container
	Meat, fresh	6 months	18 months	Vacuum bags Vacuvita container
	Meat, minced	4 months	12 months	Vacuum bags Vacuvita container
	Poultry, fresh	6 months	18 months	Vacuum bags Vacuvita container
	Spices	3-4 months	8-12 months	Vacuum bags Vacuvita container
	Vegetables, fresh	8 months	24 months	Vacuum bags Vacuvita container

* Depends on ingredients.

For a full list, please visit www.vacuvita.com.

Food Safety Tips

The vacuum packaging process extends the life of foods by removing most of the air from the sealed container, thereby reducing oxidation, which affects foods' quality and flavor. Removing air can also inhibit the growth of microorganisms, such as molds and bacteria.

Illness-causing bacteria can grow in perishable foods within two hours. But by refrigerating foods properly, you can help keep food safe. You can significantly reduce the growth of microorganisms at temperatures of 40°F (4°C) or below. Freezing at 0°F (-17°C) does not kill microorganisms, but stops them from growing. Therefore, the long-term storage of perishable foods should be in the freezer or refrigerator.

It is also important to note that vacuum packaging is NOT a substitute for canning and it cannot reverse the deterioration of foods. It can only slow down the changes in quality. It is difficult to predict how long foods will retain their quality because this also depends on the condition of the food on the day it was vacuumed packaged.

Use separate containers or vacuum bags for produce and for meat, poultry, seafood, and eggs. Placing ready-to-eat food inside a container that has held raw meat, poultry, seafood, or eggs can spread bacteria and make you ill.

Preventing cross-contamination is simple. Use one container or vacuum bag for fresh produce and one for raw meat, poultry, or seafood. Before using them again, thoroughly wash containers and utensils that have been used to hold raw meat, poultry, seafood, or eggs. Vacuum bags are not intended to be cleaned after being used for raw meats, poultry or seafood.

For more tips and advice on food safety and preventing food-borne illnesses, visit www.foodsafety.gov.

Warranty

1 year Limited Warranty

Vacuvita B.V. (“Vacuvita”) warrants that from the date of purchase, this product will be free from defects in material and workmanship provided this product is used strictly as described in this user manual, using only original Vacuvita parts and accessories. This limited one year warranty shall be effective from the date of the original purchase and shall expire one (1) year after the original purchase date (“Limited Warranty Period”). Vacuvita, at its option, will repair or replace this product or any component of the product found to be defective during the Limited Warranty Period, provided the defect is not caused by the use of any non-Vacuvita branded part or accessory or has not been tampered with by others than Vacuvita personnel or service agents. A replacement will be made with a new or refitted product or component. If the product is no longer available, a replacement may be made with a similar product of equal or greater value. This is your exclusive Limited Warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this Limited Warranty. This Limited Warranty applies only to the original purchaser of the product and only from the date of initial retail purchase as per the original sales receipt and is not transferable. Proof of purchase is required to obtain warranty performance.

Vacuvita dealers, service centers, or retail stores selling Vacuvita products do not have the right to alter, modify or in any way change the terms and conditions of this Limited Warranty. This Limited Warranty does not cover ordinary wear and tear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions or this DFU, disassembly, repair or alteration by anyone other than Vacuvita or an authorized Vacuvita service center, or use of this product with non-Vacuvita parts or accessories. Furthermore, this Limited Warranty does not cover Acts of God such as fire, flood, hurricanes and tornadoes. This Limited Warranty shall not be deemed to exclude or replace any warranties set by law. Apart from the specific legal rights conferred to you in this Limited Warranty, you may have other rights which vary from jurisdiction to jurisdiction.

What are the limits of Vacuvita's Liability?

Damage to a product caused by use of non-Vacuvita parts or accessories, accident, misuse, or abuse is not covered by this Limited Warranty. Improper care and cleaning will void this Limited Warranty. Vacuvita shall not be liable for any indirect, incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition. Except to the extent prohibited by applicable law, Vacuvita disclaims all warranties, conditions or representations, express, implied, statutory or otherwise. Vacuvita shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including indirect, incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party. Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusions may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.
If you have any question regarding this warranty or would like to obtain warranty service, please visit www.vacuvita.com or email us at service@vacuvita.com.

In the U.S.A., this warranty is offered by:
Vacuvita B.V.
Orionstraat 15, 2516 AS The Hague, The Netherlands

PLEASE DO NOT RETURN THIS PRODUCT TO THIS ADDRESS.

vacuvita®

Designed to suit your taste

Vacuvita B.V.
Orionstraat 15, 2516 AS The Hague, The Netherlands

www.vacuvita.com